

**Amendments to the Specification:**

Please replace the paragraph beginning at page 1, line 1, with the following amended paragraph:

HIGH QUALITY SOY-CONTAINING CHEESE PRODUCTS

Please replace the paragraph beginning at page 14, line 3, with the following amended paragraph:

In a preferred embodiment, the present invention provides a method for preparing deflavored soy protein material, said method comprising: (a) preparing an aqueous composition of a soy material containing soluble soy proteins, flavoring compounds, and insoluble materials; (b) solubilizing the soy proteins by adjusting the aqueous composition of (a) to a pH in the range of about 9 to about 12 and releasing the flavoring compounds; (c) removing the insoluble materials from the pH-adjusted aqueous composition of (b) to obtain a treated aqueous composition; (d) passing the treated aqueous composition of (c) adjacent an ultrafiltration membrane having a molecular weight cutoff up to about 50,000 Daltons, while maintaining the pH in the range of about 9 to about 12, under suitable ultrafiltration conditions wherein the flavor compounds pass through the membrane, thereby deflavoring the soy material and retaining substantially all of the solubilized soy proteins; and (e) recovering the solubilized soy proteins retained by the ultrafiltration membrane to obtain the deflavored soy protein material. This preferred embodiment is described in more detail in U.S. Pat. No. 7,045,163, co-pending Patent Application Ser. No. \_\_\_\_\_ (Docket 77022), filed September 4, 2003 and entitled "Method of Deflavoring Soy-derived Materials," which is hereby incorporated by reference.